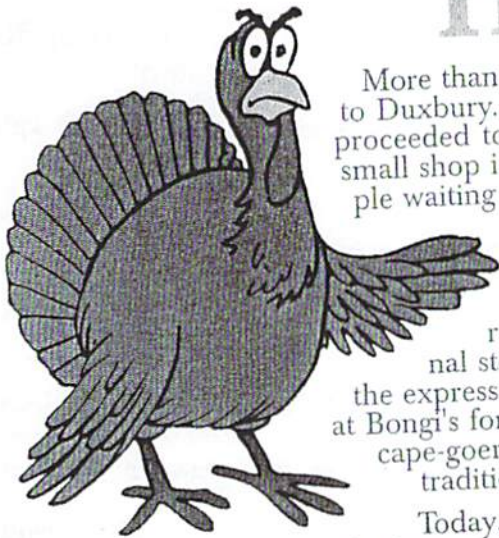


The Bongi's Story



More than sixty years ago, the newlyweds Tony and Anna Bongiorno moved to Duxbury. They purchased seven acres of land for four hundred dollars and proceeded to set up a chicken farm. During the war years, operating out of a small shop in Quincy, Tony sold a maximum of two chickens a person to people waiting in long lines. In all, he raised about 60,000 chickens a year.

After the war, Tony and Anna made the switch from chickens to turkeys and became one of seven turkey farms on "Turkey row" (a dirt road that is now Rt. 53). In 1947, "Bongi's" was born and the recipes that were written are ones that are still used today. The original store was just an old motel cabin moved from down the street. Until the expressway was built, Rt. 53 was the main road to the cape. Soon, stopping at Bongi's for chicken box lunches and turkey pies became a tradition for many cape-goers. This tradition is one that many families still follow today. In fact, tradition is what we are all about at Bongi's!

Today, Tony's daughter, Marie, and her husband, Tom, run the farm and business and virtually every young Bongi's family member (grandchildren, nieces, nephews and cousins) have worked for Bongi's at some point in their lives. Tony and Anna are now deceased, but their spirit lives on in the people who work here and the products that we make and the service that we extend to our customers.. One other thing that hasn't changed in all these years, and that's our motto:

All Bongi's Turkeys are raised for quality, sold on merit!

Come visit us at
www.bongis.com

Turkey dinners are great everyday, not just on Thanksgiving!

What Size Turkey Do I Need?

Don't forget the Holiday Fruit Pies

- *Apple-Cranberry
- *Apple *Custard
- *Pecan *Pumpkin
- *Blueberry *Cherry
- *Fruit of the Forest *Peach

(Strawberry-rhubarb w/apples & blackberries)



<u>Number of People</u>	<u>Recommended Size</u>
4-6	12-14 lb.
6-8	14-16 lb.
8-10	18-20 lb.
12-14	20-22 lb.
14-18	22-24 lb.
18-22	24-26 lb.
22-24	26+ lb.

These are just some of our products:

- Hot roast turkey (with stuffing & gravy) • Hot roast turkey breast with gravy • South Shore's Best Turkey Pies
- Hot roast chicken (stuffed with gravy) • Hot stuffed boneless turkey thigh • Fresh frozen turkey (year round)
- Fresh from the farm turkey (seasonal) • Frozen turkey dinners (with gravy, stuffing and veggies) • Homemade butternut squash
- Mrs. Bongi's homemade spaghetti sauce (made with lean ground turkey) • Homemade mashed potato • Famous jumbo taters
- Bongi's Famous Fried Chicken and Jumbo Taters (Grade A USDA chicken fried in 100% vegetable oil)
- Bongi's Famous Fried Chicken and Jumbo Taters • Potato salad • Cole slaw

What Makes a Bongi's Turkey So Special?

What we do sets us apart from the large turkey producers. For over 50 years... "All Bongi's turkeys are raised for quality, sold on merit".

- No pre-basting, our turkeys are naturally juicy. They do not need to be injected with added moisture.

- No added fat to the turkeys feed. Adding fat to a turkeys feed accelerates its growth and can cause it to put on excess fat.

- No hormones. Actually no one feeds hormones to poultry, it's unnecessary and illegal.

- No antibiotics for growth promotion. Feeding a constant low level of antibiotics is used by some producers to promote quick growth and as a substitute for other more costly management practices.

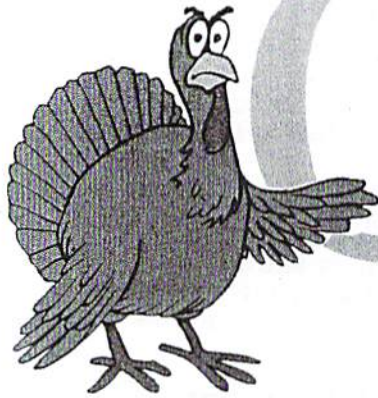
- No trucking of live turkeys for long distances for extended periods of time. Our turkeys are raised right here at our dressing facility. They are walked to dressing, reducing stress.

- No distribution of processed turkeys. Our turkeys do not spend days, weeks and months in warehouses or distribution trucks on the way to your table. At Bongi's, they go direct from the farm to you.

- No super fast line speeds. Our dressing plant operates at a fraction of the capacity of the large processors. This enables us the opportunity to inspect each bird individually for quality assurance.

- No contract growing. That means we raise all our turkeys ourselves and can be assured they got the best care for our customers.

- This is truly a family farm. For three generations we have taken pride in our turkeys....working to provide your family with the best farm product.



Thanksgiving Week Hours:

Sat., Nov. 20 &
Sun., Nov. 21-9 am-6 pm
Mon., Nov. 22 &
Tue., Nov. 23-9 am-8 pm
Wed., Nov. 24-9 am-5 pm

Regular Business Hours:

Tues-Sat 9 am-6 pm

*All Bongi's Turkeys are raised on
our family farm located at:*

Rt. 53, Duxbury, MA

(781) 585-2392

www.bongis.com